

A tasteful encounter between East and West

The Cuisine of Chef Shunsuke Shimomura of Resonance, Bangkok and Chef Aven Lau of ÉPURE



Date	10 - 12 September 2025
Time	6:30pm or 7pm or 7:30pm
Venue	ÉPURE, Shop 403, Level 4, Ocean Centre, Harbour City, Canton Rd,Tsim Sha Tsui, Hong Kong
Price	HK\$2,498.00+ / HK\$2,747.80 nett per pair Exclusive for Premier Mastercard® Credit Card Cardholders

 Call dedicated hotline for reservation : +852 2603 9514 (7x24, Mon-Sun)

Step into the timeless elegance of ÉPURE in Hong Kong, where a rare four-hands collaboration unfolds — a bespoke culinary experience reserved for HSBC Premier Elite clients.

For three evenings only, Chef Shunsuke Shimomura of 1-Michelin Star Resonance, Bangkok, and Chef Aven Lau of 1-Michelin Star ÉPURE come together to present an exceptional eight-course tasting menu that bridges cultures with modern finesse.

At the heart of the menu is Chef Shunsuke’s signature “Boundless Cuisine”, defined by French-Japanese craftsmanship and the expressive use of Asian ingredients. Alongside, Chef Aven complements this vision with his reinterpretation of European dishes, delicately infused with subtle Asian elements and presented with graceful precision.

Guests can look forward to elegant dishes such as Kuruma Ebi with Zuwai Crab Sauce, “Three-Yellow” Chicken with Shiitake Mushrooms, and White Chrysanthemum with Osmanthus and Kumquat — all crafted to delight and surprise the senses.

With ÉPURE’s Parisian-inspired interiors and sweeping harbour views, every detail sets the stage for a truly unforgettable dining experience.

Menu

Sake Kasu and Ama Ebi Tart

By Chef Shunsuke



Hamachi with Jalapeno and Shiso

By Chef Aven



Clam Soup

By Chef Shunsuke



Kuruma Ebi with Zuwai Crab Sauce

By Chef Shunsuke



Aged Grouper with Kabu and Sauternes

By Chef Shunsuke



‘Three-Yellow’ Chicken with Shiitake Mushrooms

By Chef Aven



White Chrysanthemum with Osmanthus and Kumquat

By Chef Aven



Japanese Grape

About Chef



Chef Shunsuke Shimomura

Chef Shunsuke, head chef and co-owner of 1-Michelin Star Resonance in Bangkok, brings to life his philosophy of “Boundless Cuisine” — a seamless harmony of French-Japanese techniques, Asian ingredients, and global influences.



Chef Aven Lau

Chef Aven, chef de cuisine at 1-Michelin Star ÉPURE in Hong Kong, reimagines European classics with inventive Asian touches. Each dish balances visual sophistication with layered, expressive flavours.

Menu is subject to change due to availability and seasonality of ingredients. Kindly note that this collaboration can only accommodate to gluten-free, dairy-free, no seafood and no raw food diets/menus.

Terms and Conditions

- This offer does not include service charge.
- Full payment must be made with the HSBC Premier Mastercard® Credit Card.
- Pre-bookings are required via the booking hotline provided in this email. All bookings are subjected to availability and are on a first come first serve basis.
- Bookings are non-refundable and cannot be rescheduled. No refunded for either unused or half used bookings.
- No child / infant price.
- HSBC is not an agent of the merchant and makes no representation as to the quality of goods and services provided.
- All disputes about the quality or performances of the product and / or services should be resolved directly with the merchant.
- HSBC and the respective merchants reserve the right to vary the terms and conditions governing the offers at any time. HSBC’s decision on all matters relating to this Offer will be determined at its reasonable discretion and final and binding on all participants.

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